

A la Carte

Starters

Trout tartare, pea soup with mint and granny apple 12€

Salted crumble, crunchy vegetable tartare, fresh white cheese with herbs, tomato and basil sorbet 12€

Ham & sausage selection from Maison Oliveras 13€ (+ 1€ menu)

Main Courses

Roasted octopus in a mediterranean style, black rice, seasonal vegetables 22€

Wok Pork filet mignon, date ketchup, mashed potatoes with yuzu and seasonal vegetables 22€

Local pastas from Bourg d'Oisans, nut pesto, oyster mushrooms, green vegetable, ham and burrata 19€

Cheese or Dessert

Lunch options...

Salad of the day (in a Poke Bowl style) 18€

Focaccia of the day 16€

Formulas

Full menu 37€

Starter + Main course + Cheese or Dessert

Kids Menu 13€

Drink (12 cl) : sirop or organic local limonade or apple juice

+

Raviole gratin and salad

ou

Local pastas from Bourg d'Oisans with truffle white ham

+

1 scoop of ice cream or 1 part of home made pie of the day

All our dishes are homemade.

As far as possible, we try to work with local quality products,
from sustainable and ethic agriculture.

Enjoy !

Desserts - 9€

Local cheeses selection

Tart of the day

Poached apricot, pistachio mascarpone, amaretti biscuit, pistachio and orange blossom ice cream

White chocolate cheese cake and red fruits

Chocolate fondant Valrhona and vanilla ice cream

Local ice creams & sorbets - Glaces des Alpes

1 scoop 3€ / 2 scoops 6€ / 3 scoops 8,50€

Our ice creams

Vanilla, chocolate, salted butter caramel, chartreuse, chestnut, thyme, pistachio and orange blossom

Ours sorbets

Raspberry, blueberry, abricot, lemon, fig

Our ice creams cups Served with chantilly and flaked almonds - 9€

Ardèche Cup (1 vanilla scoop, 2 chestnut scoops, chestnut cream)

Mountain Cup (1 vanilla scoop, 1 blueberry scoop, 1 raspberry scoop, red fruits coulis)

Colonel Cup (3 lemon scoops, vodka)

Allergen information

Some of our dishes may contain allergenic molecules such as:

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut), nuts, crustaceans, celery, eggs, mustard, fish, soya, milk and lactoses, sulfur dioxide, sesame seeds, lupine, peanuts, molluscs

If you are allergic to any of these items, please let us know so that we can alert you to dishes that may contain them!

VAT & service included / Origine of meat : France. Born, raised and slaughtered in France